

BARBARELLA

RESTAURANT & LOUNGE

SHARED

CHIPOTLE CALAMARI GF 18
Crispy onions, deep fried squid, spicy mayo

PARMESAN FRIES GF V 8
Fries tossed with parmesan, garlic dip

LUMPIA MANILA 9
Filipino open-ended spring rolls

STREET SIDE TACOS (3) 14
soft tortilla, salsa - Chicken or Beef

TEMPURA CAULIFLOWER BITES 16
Deep fried and breaded cauliflower bites tossed in a chipotle dressing **GF V**

PRAIRIE LOADED NACHOS GF 14
Beef, Tortillas chips, mixed cheese, bell peppers, onions

1LB SIGNATURE WINGS GF 14
Salt & pepper or El Guapo hot sauce or garlic parmesan or Corey's butter chicken suggested cocktail pairing
PYGAR

SPINACH DIP GF* V 14
Creamy spinach cheese dip, sliced baguettes

HUMUS GF* V 12
Chickpea, tahini, and garlic dip

BABA GANOIJ GF* V 12
Eggplant, tahini, and garlic dip

GRAPE LEAF ROLLS GF V 12
Rice stuffed in grape leaves

SAMBUSIK V 12
Cheese stuffed pastries

KEBBI 12
Minced beef, Crispy bulgur and beef shell with Middle Eastern spices

FATAYRE 12
Minced beef stuffed Middle Eastern pastry suggested cocktail pairing
BAKED AT GRANNY SMITH'S

FALAFEL GF* V 12
Crispy chickpea ball served with tahini, naan

BOWLS

SPICY GREEN THAI CURRY GF 24
Served with chicken, vegetables, steamed rice, green curry, and crispy wonton chips suggested cocktail pairing
THRILLA IN MANILA

SWEET & CRISPY CHILLI CHICKEN 26
Served with breaded chicken, vegetables, steamed rice, sesame, and crispy wonton chips suggested cocktail pairing
PRETTY IN PINK

THE BOMBAY BUTTER CHICKEN 24
Butter chicken, basmati rice, herbs, naan suggested cocktail pairing **GF***
BARBARELLA

GREENS

FATOUCHE GF* V 14
Romaine lettuce, cucumbers, tomatoes, bell peppers, onions, lemon dressing, crispy bread chips

CAESAR SALAD GF* V 14
Romaine lettuce, shaved parmesan, bacon, lemon

CYPRUS SALAD GF V 14
Romaine lettuce, cucumbers, tomatoes, bell peppers, olives, feta, oregano dressing

add chicken OR garlic prawns +\$7

Automatic 15% Gratuity on tables of 8 and more
BARBARELLA RESTAURANT AND LOUNGE
barbarellarestaurant.ca, 780-444-2777
@barbarellayeg @barbarellaafterhours

GF - Gluten Friendly
GF* - Gluten Friendly with modification
V - Vegetarian

SANDWICHES & BURGERS

Bread baked hot and fresh in-house

- BUTCHER'S BEEF DIP** 17
Thinly sliced Alberta beef, cheese, and side of au jus, sea salted fries
- EL PASO CHICKEN SANDWICH** 17
Spicy chicken, peppers, onions, chipotle mayo, sea salted fries
- CHORIZO SAUSAGE SANDWICH** 17
Spicy chorizo, spicy pepper salsa
- FISH & CHIPS SANDWICH** 18
Deep fried fish fillet, coleslaw, tartar sauce on our homemade bun, sea salted fries
- OLD FASHIONED FISH & CHIPS** 16
Deep fried fish fillet, coleslaw, tartar sauce, sea salted fries
- BACON & CHEESE BURGER** 17
Angus beef patty, bacon, cheese, lettuce, tomato, onion, sea salted fries
- CAJUN BURGER** 17
Angus beef patty, jalapenos, lettuce, tomato, onion, chipotle mayo, sea salted fries
- SWEET CHILLI CHICKEN BURGER** 18
Sliced chicken breast, lettuce, tomato, onion, sweet chilli, sea salted fries
- GF*** Substitutes for bread available +\$3
Substitutes side for salad +\$3

PASTA

- SEAFOOD FETTUCCINE ALFREDO** 23
Prawns served with garlic bread
- CHICKEN FETTUCCINE ALFREDO** 20
Served with garlic bread
- SPAGHETTINI & MEATBALLS** 20
Served with garlic bread

STEAKS

- STEAK FRITES GF** 27
8 oz angus New York striploin, sea salted fries
- STEAK AU POIVRE GF** 32
8 oz angus New York striploin, mashed potatoes, side of spiced rum sauce
- PORTABELLA NEW YORK GF** 32
8 oz angus New York striploin, mashed potatoes, side of spiced rum sauce
- SURF AND TURF GF** 36
*8 oz angus New York striploin, mashed potatoes, garlic prawns
suggested cocktail pairing SINEAD O'CONNOR*
- add garlic prawns +\$7

ENTREES

- HERB & BUTTER SALMON GF** 26
Salmon fillet, herb and garlic butter, garlic mashed potatoes
- PORTOBELLO CHICKEN** 26
*Served with spaghetti noodles
suggested cocktail pairing SINEAD O'CONNOR*
- KAFTA KABOBS GF** 24
Minced beef and herb kabobs. sea salted fries
- DEEP-FRIED WHOLE FISH GF** 35
Ask server for fish of the day and preparation

DESSERT COCKTAILS

- CAROLE BASKIN** 10
*Butter Ripple, spiced rum, banana liqueur, vanilla vodka, caramel syrup
... sweet but deadly*
- BAKED AT GRANNY SMITH'S** 9
Spiced rum, banana liqueur, lemon, cinnamon

CHEF'S TABLE *A multi-course dining experience, minimum of 2* 60 per person

DESSERTS *Ask the server for the day's selections* 10

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